Food Menu

Welcome to Brothers

Thank you for choosing to dine with us.
At Brothers we pride ourselves on the quality
of our meals and service and hope that you
will feel the love in every plate we serve.

We focus on quality produce whilst leaning toward
sustainability such as Infinity Blue Barramundi,
Australian Prawns and Ipswich's best steaks
courtesy of our partnership with
Queensland's own Stanbroke Beef.

V Vegetarian GF Gluten Free GFO Gluten Friendly Option

(A) Australian Product (I) Imported Product (M) Mixed - Australian and Imported

If you have any specific allergy, please let our friendly
staff know and we will accommodate you where possible.

Prices shown are Members price.

Not a member? Join now.
$5 for 5 years.

Breads

CHEESY GARLIC BREAD V	½ Serve	5	Full Serve	9
CHEESY BACON GARLIC BREAD	½ Serve	6	Full Serve	10
WARM SOUR DOUGH LOAF TO SHARE V with whipped butter				12.5

Oysters

PACIFIC OYSTERS NATURAL (A)	(3)	10	(12)	36
PACIFIC OYSTERS KILPATRICK (A)	(3)	12	(12)	45

Starters

SOUP OF THE DAY GFO with crusty bread	10
SICHUAN CHILLI SQUID (I) GF with lime & coriander yoghurt dipper	20
PORK BELLY BITES with peanut hoisin dipper	20
SPICY CHICKEN WINGS with sesame, soy & honey	18
QUEENSLAND PRAWN PLATE (A) GFO with lemon, cocktail sauce	28
SATAY CHICKEN SKEWERS (4) GF with housemade satay sauce, sprout salad, lime	18
JALAPEÑO POPPERS (3) V with spicy salsa, sour cream	18
TOMATO & SMOKED FETA TART V with rocket salad, fig vinocotto	18
GARLIC CREME PRAWNS (I) GFO with saffron rice, grilled sour dough	Small 25 / Large 35

Salad

ASIAN BEEF NOODLE SALAD GF with chilli lime dressing, peanuts, herbs	28
QLD PRAWN SALAD (A) with green leaves, soba noodles, shallots, sprouts, sesame dressing & seeds	28
CAESAR SALAD GF	20
add chicken	7
add prawn (I)	8
BURRATA & CONFIT TOMATO SALAD with rustic croutons	24

Land

STICKY WOK TOSSED NOODLES 27
with pork belly, chilli, peanuts

CHICKEN SCHNITZEL 27
with chips, salad & gravy

CHICKEN PARMIGIANA 30
with chips, salad & gravy

ROAST OF THE DAY GF 20

PORTUGUESE BBQ 1/2 CHICKEN GF 32
with herbed rice, rocket salad, coriander yoghurt, lemon

CRUMBED KING RIB PORK CUTLET 38
with idaho potato & sour cream, slaw, green peppercorn créme

OVEN ROASTED LAMB RACK GF 46
with mash, broccolini, rocket & mint salsa verde, red wine jus

SMOKEY BBQ PORK RIBS 38
with chips, slaw, corn, house smokey bbq sauce

LOADED FRIES 25
with pulled pork, bacon, shallots, cheese sauce, house smokey bbq sauce

SMOKEHOUSE BBQ TRAY 45
with slow cooked brisket, bbq pork ribs, hot link, hot wings, slaw, chips, corn

Sea

CRUMBED AUSTRALIAN WHITING (A) 28
with chips, salad, tartare

PAN SEARED ATLANTIC SALMON (A) GF 40
with herbed lemon butter, mash & greens **or** chips & salad

PAN ROASTED INFINITY BLUE BARRAMUNDI (A) GF 36
with herbed lemon butter, mash & greens **or** chips & salad

HOT & COLD SEAFOOD TOWER FOR TWO (M) **110**
with prawns, scallops, moreton bay bugs, oysters, fish, calamari, slaw, garden salad, chips, tartare & cocktail sauce, lemon, dinner rolls

Burgers *ALL SERVED WITH CHIPS*

CRISPY FRIED CHICKEN BURGER 22
with lettuce, cheese, bacon & onion jam, aioli

100% ANGUS BEEF 22
with cheese, lettuce, tomato, pickles, red onion, smokey bbq sauce & aioli

DOUBLE 100% ANGUS BEEF 29
with cheese, lettuce, tomato, pickles, red onion, smokey bbq sauce & aioli

THE SURF'N'TURF BURGER (I) 30
with angus beef, garlic prawns, crunchy leaves

SLOW COOKED BEEF BRISKET 24
with onion rings, cheese, lettuce, tomato relish & ranch dressing

BAHN MI BURGER 25
with crispy pork belly, cucumber, pickled veg, mayo, pate, coriander

Gluten Free Buns $2 Extra

Prices shown are members price

Pasta & Risotto

Risotto with prawn, fennel, chives, napoli, grana padano (I) 32
Risotto with chicken, portabello mushrooms, grana padano, basil & garlic EVOO 28
Risotto with confit tomato, smoked feta, basil & garlic evoo 28
Fusilli with atlantic salmon, baby spinach, dill, garlic créme, caper crumbs (A) 32
Spaghetti with bolognese, grana padano 26
Spaghetti with bacon, mushroom, herbs, garlic crème, grana padano 26

Grill

DIAMANTINA GRAIN-FED RIB FILLET 300GM 52
Gulf region cattle finished on grain for 120 days in Stanbroke Feedlot Chinchilla

AUGUSTUS GRAIN-FED PORTERHOUSE 300GM 42
Gulf region cattle finished on grain for 120 days in Stanbroke Feedlot Chinchilla

SIGNATURE BLACK RUMP 250GM 30
Certified Angus grain finished for 120 days in Stanbroke Feedlot Chinchilla

SIGNATURE BLACK RUMP 500GM 50
Certified Angus grain finished for 120 days in Stanbroke Feedlot Chinchilla

FLINDERS NATURAL EYE FILLET 200GM 48
Grass fed, hormone & antibiotic free

Accompanied by your choice of sauce, chips & salad or mash and seasonal greens.

Sauces (GF): Green peppercorn, red wine jus, forest mushroom, garlic crème, diane, gravy
Additional Sauce $3

Add a Topper

GARLIC PRAWN TOPPER (4) (I) GF 10
SICHUAN CHILLI SQUID TOPPER (I) GF 10

Sides

GARDEN SALAD GF V 8
ROAST VEGETABLES GF V 6
SEASONAL GREENS GF V 8
MASH GF V 5

CHIPS w AIOLI GF V 10
IDAHO POTATO GF V 6
with sour cream, shallots
ONION RINGS V 10

Pizza

SMOKEY BBQ MEAT LOVERS 24
with calabrese sausage, pepperoni, smoked ham, bacon

PORKY PINEAPPLE 22
with ham, pineapple, mozzarella

Gluten Free Base $2 Extra

Pinsa

Pinsa is a traditional Romana-style pizza base, light and airy.

ITALIAN PORK & FENNEL SAUSAGE 25
with fior di latte, red onion, chilli, herbs

PROSCIUTTO 25
with red onion, fior di latte, rocket, fig vinocotto

MARGHERITA 24
with bocconcini, baby roma tomatoes, basil & garlic evoo

Prices shown are members price

Wee Leprechauns (12 years & under)

AUSTRALIAN CRUMBED WHITING (A) 13
with chips, salad & tartare

CHICKEN MOON ROCKS 13
with chips & salad

KIDS RUMP GF 20
with chips, salad, gravy

SPAGHETTI BOLOGNESE 13
with grana padano

COSMIC BURGER 13
with chips

GRILLED CHICKEN GF 13
with chips & salad

CRUMBED CHICKEN TENDERS (2) GF 14
with chips & salad

Seniors

CRUMBED WHITING (A) 14
with chips, salad & tartare

CHEF'S ROAST OF THE DAY GF 14

SPAGHETTI BOLOGNESE 14
with grana padano

CRISPY CHICKEN SCHNITZEL 14
with chips & salad

BROTHERS RISSOLES 14
with mash, steamed veg & gravy

Sweet Treats

PAVLOVA GF 14
with fruit salad, whipped cream, vanilla bean ice cream

VANILLA MOUSSE CUP 14
with macadamia ice cream, strawberries, chocolate fudge sauce

STICKY DATE PUDDING 14
with butterscotch, vanilla bean ice cream

NEW YORK BAKED CHEESECAKE 14
with candied pistachios, orange caramel

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Non-Members add 10%.

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Dietary Friendly MENU

All ingredients have been specifically sourced to meet dietary requirements as listed.

Entrée

M

GARLIC PIZZA BREAD W EVOO $12
& Balsamic Vinegar V

GARLIC BREAD GF $11

OVEN ROASTED SWISS BROWN MUSHROOMS ON TOAST $18
W Garlic, EVOO, Parsley, Toast

CORN & ZUCCHINI FRITTERS(3) GF $18
w Beetroot Relish

Main

CRISPY CHICKEN TENDER SUB GF $25
W Tomato & Red Onion Salsa, Smoked Feta, Aioli

PENNE VG GF $28
w Confit Tomato, Roast Pepper, Garlic, EVOO, Herbs

ASIAN NOODLE SALAD VG GF $25
w Pickled Veg, Miso & Sesame Dressing, Cashews, Herbs

FRIED RICE VG GF $25
w Sprouts, Veg, Peanuts, Herbs

SUPREME VEGETARIAN PIZZA V $26
Add $2 for Gluten Free Base

Dessert

CHAR GRILLED PINEAPPLE VG GF $15
w Crunchy Toasted Coconut, Vegan Coconut Ice Cream

PAVLOVA GF $15
w Berries, Berry Coulis, Chocolate Shavings, Vanilla Ice Cream

All care is taken with dietary requirements by utilising a separate fryer for Gluten Free Dishes

GF Gluten Free V Vegetarian VG Vegan